

Dinner Menu *from 5.30 pm*



Starters

Grilled sourdough w/ dukkha & caramelised balsamic	9.5
Grilled Sourdough w/ Pesto Butter	7.5
Hunter Valley marinated olives	5
Sydney rock oysters - Natural w/ chardonnay dressing & lemon – GF	3ea
<i>Dawson's Port Stephens</i> - Kilpatrick	3.5ea
Charcuterie Board to share	25
- Selection of butchers meats, olives, cornichons, fetta, condiments & chargrilled sourdough	

Entrees

WATERMELON SALAD - GF	17
Watermelon, fetta & mint salad w/ parma ham	
PORK BELLY - GF	
Confit Berkshire pork belly, peach compote & watercress	19
SCALLOPS - GF	
Seared scallops w/ XO sauce & sautéed baby spinach	22
SALMON - GF	
Tea smoked salmon w/ salad of orange, hazelnut & fennel	19
DUCK	
Roasted duck breast w/ baby red beets, pickled gold beets, basil & crumbed brie	20
RAVIOLI - V	
Pumpkin ravioli w/ burnt butter, pinenuts, sage & blue cheese	18

Mains

RISOTTO - V GF	29
Risotto w/ asparagus, truffle & pecorino	
SNAPPER FILLET - GF	35
Fillet of Snapper, salad of bean shoots, mint & crab w/ chilli & lime dressing	
WHOLE BABY RAINBOW TROUT -GF	36
Snowy river baby rainbow trout w/ roasted kipfler potatoes, peas, lemon butter & caper sauce	
LAMB	36
250g Cowra lamb rump w/ harissa, polenta chips, baby carrots & red wine jus	
PREMIUM GRAINGE BEEF	
w/ miso eggplant, onion rings & green beans	
180g Fillet	45
OR 250g Sirloin	35
TUNA NICOISE - GF	35
Tuna Nicoise w/ egg, olives, potato, beans & citrus dressing	

Ask our Wait staff for our daily specials.

Children's Menu available

Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary Requirements, food allergies or food intolerances, many menu items can be made Gluten Free on request